

IN THIS ISSUE: Biocides Breakthrough, CEed News & Biofilm Funding

CFA Lobbying Secures ‘Common Sense’ EU Agreement on Biocides Regulation

More appropriate European biocides regulation has been secured, in the medium term at least, following several years concerted lobbying co-ordinated by CFA and endorsed by the UK’s HSE, FSA and the European Commission (*CFA News 45*).

In March EU agreement was reached for an interim (three year) approach that says food hygiene/safety must not be compromised when considering the future regulation of biocides (BPR). CFA Director Kaarin Goodburn responded to the news: “This is a landmark agreement. We are grateful for the vital support of UK Government and our Continental colleagues. We will not allow food hygiene or safety to be compromised by inappropriate legislation. The three year trial period is significant but we’d feel more reassured by a more permanent approach.” Peter Woodhead, past Chairman of the British Association of Chemical Specialities and member of the Food & Biocides Industry Group (FBIG) said: “This is an astonishing win. It is a victory for common sense. FBIG is now working on the future of Plant Protection Products legislation to ensure it is not in conflict with the BPR and does not ignore food safety/hygiene.”



Meanwhile biocides remain on national and international agendas with Kaarin recently presenting on appropriate biocide regulation at the BRC Food Safety Conferences in London and Orlando, particularly in relation to *Listeria* control.

FBIG guidance on the responsible use of biocides in cleaning and disinfection is at www.chilledfood.org/FBIG

Chilled Food Sales Show No Sign of Cooling Down

The popularity of chilled food continues to rise, according to figures released earlier this year. Industry sales now total almost £12bn, showing a year-on-year change of 2.4%. Amongst the biggest increases are in chilled prepared fruit (up by 19.7%)

and in chilled vegetarian dishes (up by 12.3%). More people are also enjoying chilled wraps, with sales up by 38%. Technical Services Director at 2SFG and CFA Chair Alan Botham says: “The chilled industry continues to respond to a demand for fresh, tasty food that can be enjoyed at

home or on the move. This is good news for us, but we are never complacent and will always look to innovate. From gluten-free to vegetarian and vegan options, we will continue to find new ways to satisfy changing tastes and health considerations.”

Misleading Vacuum Packing/ MAP Guidance Reworked

Last summer CFA drew together a consortium of trade associations and the Institute of Food Research to seek changes to FSA's June 2016 draft revised Vacuum Packing/MAP guidance (CFA News 46).



The draft guidance was unsafe and did not reflect best practice nor microbiological risks. A number of substantive changes to the draft guidance were secured in the revised version issued by FSA in January 2017. However, they do not fully address many of the safety and practical issues

raised. The consortium is compiling further comments and will press for amendments that will protect the public whilst reflecting risk, and reducing confusion in certain quarters. Kaarin Goodburn will be presenting

on 'What risk is there in changing the '10-day rule' for shelf-life?' to the Food Manufacture Magazine Food Safety Conference on 22 June. She will be examining the latest developments and practices to extend shelf-life, FSA's revised vacuum packing/MAP guidance, and what is needed to demonstrate safety of these foods and protect the viability of huge sectors of the food industry.



Peak Sustainable Palm Oil?

In 2012 the UK Government committed to a long-term aim of moving to 100% sustainable sourcing of palm oil and its derivatives by the end of 2015. (CFA News 44). Whilst the chilled food sector has never been a major palm oil user, CFA advised on the Defra position. Since then CFA members have increased their use of Roundtable on Sustainable Palm Oil (RSPO) certified palm oil in their UK operations from around 50% to 99%.

Defra has published its final report on sustainable palm oil use. The chilled industry compares favourably with other sectors, which reported 87% or 108% of UK palm oil imports being RSPO certified in 2015

compared to 24% in 2009. Hain Daniels Group Care & Environmental Manager Kate Tavernor represents CFA in the stakeholder group. She says: "Whilst we've made substantial progress, there are still some barriers to overcome, including around chain of custody and certification costs for small quantities. We're now looking at the future. Is it 'RSPO Next' or something else that retailer customers should be considering? Or have producers already reached a level where they exceed RSPO?"



Liquid Assets – New Water Quality Management Guidance Published

CFA's respected guidance document on Water Quality Management has been revised and updated for 2017.

Its 39 pages set out various parties' responsibilities and management requirements throughout the water supply chain, including public and private supplies. The comprehensive document describes the treatments carried out by water companies and includes technical data on the efficacy of treatments with respect to key microorganisms. It also details how food manufacturers should

sample, monitor and assess water quality, carry out corrective action and risk assess water usage, particularly during a boil water notice. Nicola Wilson, General Manager at Samworth Brothers' Westward Laboratories and Chair of the CFA's Technical Group: "This great resource not only helps with understanding of the responsibility and management of water supply and the monitoring



of water quality, but also gives useful reference material on *Legionella*, *Cryptosporidium* and Drinking Water Inspectorate acceptable levels – a really useful document to have on your bookshelf." **Water Quality Management Guidance (3rd Edition) 2017** – £95.00 Available from chilledfood.org

£12.5m for Biofilms Research

CFA is supporting two bids from academic and industrial consortia to secure £12.5m funding for a new UK Biofilms Innovation Knowledge Centre (IKC). Biofilms, particularly those containing *L. monocytogenes*, represent a challenge in maintaining the highest standards of hygiene and new ways to combat them are being sought actively. CFA is keen to see a Biofilms IKC which aims to find commercially relevant tools to prevent and remove biofilms affecting the food supply chain.

CFA is intending to work with the new Biofilms IKC on joint projects and road mapping by sharing expertise on biofilms and through active participation. This is part of CFA's own Lm Biome project.

CFA in the Corridors of Power

CFA continues to robustly represent the industry to the UK Government. Kaarin Goodburn is currently representing the Association on project panels investigating:

- Establishing best practice in recalls to enhance efficacy
- Rationalising third party audit burden without compromising food safety
- Improving date marking and storage instruction labelling to extend the usability of food, including for redistribution, e.g. to charity
- Sharing information with PHE to help resolve incidents

An Ambassador for Women in Science

Kaarin was profiled in a recent Government Campaign to promote women in science, with the message widely used in social media. She has also recently been made a Fellow of the Royal Society for Public Health.



New Member News



CFA welcomes new Full Member JE Piccaver & Co (JEPCO). The Lincolnshire-based horticultural growing and marketing company supplies produce to a number of members.

A Return to Reading

The Chilled Education team made a third visit to the Annual Conference of the Association for Science Education (ASE) in January.



Kaarin explains a lesson plan.

Chilled Ambassador colleagues from Greencore, Hain Daniels and Samworth demonstrated CEEd's innovative resources and free idea-filled lesson plans. They also signed up over 100 teachers.

Since this was CEEd's second visit to Reading many of the teachers were already familiar with the resources. Teacher trainer Sarah is using the fridge thermometers in her work with primary science teachers. She had just two words to sum up her reaction: "Love them!"



Lewis Chadley and Fiona Briggs (Greencore) with Susan Evans (Hain Daniels), ready to meet the teachers.

CEd Pops Up in Leicester!

In February Chilled Ambassador Ella Connolly (Samworth Brothers, pictured) took the pop-up display to the Big Bang Fair at Leicester Grammar School, attended by 3,000 visitors. From her prime spot she attracted the attention of parents and their primary age children with the hand washing challenge and other resources. Ella's third visit to the fair saw her stand being even busier than in both the previous years combined: "The children loved it and the parents were really interested to learn about the food industry. And parents who had children hoping to take science A-levels next year were interested to hear about the summer schools. This really was a great event and I came away absolutely buzzing with excitement – and exhaustion!"



New lesson plans for teachers



Following the success of the free lesson plans for the science classroom there are plans for the development of a new set. CEEd has been talking to teachers to gather suggestions and there's a definite hunger for lessons around food physics, which could include thermodynamics and rheology.

Meanwhile CEEd will be supporting the Institute of Food Science and Technology's work on its resources and lesson plans for food teachers. This would complement the partnership CEEd formed with D&TA when establishing CEEd in 2011.

••• Tweeting about Science

In November, CEEd was invited to an ASE evening Twitter chat (#ASEchat). Science teachers posted 150 messages to CEEd, discussing the resources, posing questions and making useful suggestions for future lesson plans.

••• Summer School Support

CFA will, for the first time, be sponsoring students at Leeds University's Food Science Summer School. Fourteen Year 12 students will be sponsored by CFA. The deadline for applications is 8 May: <http://www.food.leeds.ac.uk/home/schools-outreach/summer-school.html>

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